

# Happy Hour

3PM - 6PM

## COCKTAILS \$15

### LE MERIDIEN COSMO

*vodka, rose essence, grapefruit, yuzu, cranberry*

### SPICY MARGARITA

*jalapeno infused tequila, fresh lime juice, organic agave nectar, salt*

### ESPRESSO MARTINI

*vodka, vanilla, dandelion, fresh espresso, chocolate, hazelnut dust (contains nuts)*

### THE SPRITZ

*aperol aperitivo, fresh passion fruit & lime, champenoise brut, served with olives*

### THE PHANTOM

*woodford bourbon, sweet vermouth, campari, bergamot syrup,  
finished with bergamot & rose-infused smoke*

### THE ALEXANDER\*

*brandy, dark rum, bourbon, creme anglaise, nutmeg*

### HOT SPICED APPLE CIDER & COOKIES

*organic apple cider, pumpkin pie spice, orange, cinnamon*

### SPIKED HOT CHOCOLATE \$12

*dark rum, baileys, belgian chocolate ganache, caramel, cinnamon, whipped cream*

## Cocktail Pairing

### THE PERFECT MARTINI \$25

*Choice of Gin or Vodka; Paired 2 Oysters and Caviar*

### MARTINI & FRIES \$21

*Choice of Gin or Vodka; Paired with Pommes Frites*

## Wine \$12

CREMANT BRUT NV *Victorine de Chastenay (Cremant de Bourgogne-Burgundy) FR*

SAUVIGNON BLANC 2022 *Pascal Jolivet Attitude (Loire) FR*

ROSE' GRENACHE, 2022 *By Ott (Cotes de Provence, Provence) FR*

MALBEC 2020 *El Enemigo (Mendoza) Argentina*

## BEER \$6

SINGLECUT 18 WATT HAZY IPA, *New York*

STELLA ARTOIS LAGER, *Belgium*

FROST BROWN PILSNER, *Vermont*

AMSTEL LIGHT, *Netherlands*

ATHLETIC BREWING, *Non-Alcoholic Beer*

## BITES

OYSTER & CAVIAR *East Coast Oyster of the Week* . . . . . \$3

CHICAGO STYLE PIGS IN A BLANKET. . . . . \$5

SHRIMP COCKTAIL *3 u-10 shrimp, harissa cocktail sauce & green goddess dressing* . \$5 EACH

LOSTER SLIDER *Slaw, Yuzu Aioli, Buttered Hawaiian Roll* . . . . . \$5 EACH

FRIED CHEESE CURDS *Mozzarella, Beef Au Jus Dipping Sauce*. . . . . \$5

CHICKEN BITES *Thai Chili Dipping Sauce*. . . . . \$5

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.